

Claims

1. A process for preparing a whey protein-stabilized fatty emulsion comprising:
acidifying an aqueous solution of one or more whey proteins below their isoelectric pH;
blending an homogenizing the acidified solution of whey proteins with one or more fats to
form a whey protein-stabilized fatty emulsion; and
heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than
80°C.
2. The process according to claim 1 wherein the weight ratio of whey proteins to fats
is in the range of 3:1 to 1:5 based on dry matter.
3. A whey protein-stabilized fatty emulsion obtainable by the process according to
claim 1 or 2.
4. A process for incorporating whey proteins into a foodstuff comprising:
blending a whey protein-stabilized fatty emulsion with a foodstuff base to form a foodstuff;
wherein the whey protein-stabilized fatty emulsion is prepared by a process comprising
acidifying an aqueous solution of one or more whey proteins below their isoelectric pH;
blending an homogenizing the acidified solution of whey proteins with one or more fats to
form a whey protein-stabilized fatty emulsion; and
heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than
80°C.
5. A process for incorporating whey proteins into a foodstuff comprising:
acidifying an aqueous solution of one or more whey proteins below their isoelectric pH;
heat-treating said acidified solution at a temperature of more than 80°C; and
blending the acidified solution of one or more whey proteins with a foodstuff base to form
a foodstuff.
6. The process of claim 4 or 5 wherein the resulting foodstuff is further blended and
incubated with a transglutaminase.

7. The process of claim 6 wherein the foodstuff base contains casein.
8. The process of claim 7 wherein the weight ratio of whey proteins to casein in the resulting casein-containing foodstuff is in the range of >10:90 to 80:20.
9. The process of claim 8 wherein the weight ratio of whey protein to casein in the resulting casein-containing foodstuff is 20:80 to 40:60.
10. The process of claim 4 or 5 wherein the foodstuff base is a process cheese formulation.
11. The process of claim 4 or 5 wherein the foodstuff base contains meat proteins.
12. The process of claim 11 wherein the weight ratio of whey proteins to meat proteins in the resulting meat protein-containing foodstuff is in the range of from 10:90 to 80:20.
13. The process of claim 12 wherein the weight ratio of whey proteins to meat protein in the resulting meat protein-containing foodstuff is 20:80 to 40:60.
14. The process of claim 10 wherein the resulting meat protein-containing foodstuff includes animal fat.
15. The process of claim 10 wherein the foodstuff base is process meat base.
16. A foodstuff formed by a process comprising:
blending a whey protein-stabilized fatty emulsion with a foodstuff base to form a foodstuff;
wherein the whey protein-stabilized fatty emulsion is prepared by a process comprising acidifying an aqueous solution of one or more whey proteins below their isoelectric pH;
blending and homogenizing the acidified solution of whey proteins with one or more fats to form a whey protein-stabilized fatty emulsion; and

heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than 80°C.

17. A food stuff formed by a process comprising:
acidifying an aqueous solution of one or more whey proteins below their isoelectric pH;
heat-treating said acidified solution at a temperature of more than 80°C; and
blending the acidified solution of one or more whey proteins with a foodstuff base to form a foodstuff.
18. The foodstuff according to claim 16 or 17 wherein the foodstuff is a process cheese.
19. The foodstuff according to claim 16 or 17 wherein the foodstuff is a process meat product.